

**39707. ALEURITES FORDII Hemsl. Euphorbiaceæ. Tung tree.**

From Foley, Ala. Purchased from Mr. J. L. Sebastian. Received January 9, 1915.

Seed from S. P. I. No. 21013, sent him in February, 1908.

**39708. VANILLA sp. Orchidaceæ. Vanilla.**

From Tampico, Mexico. Presented by Mr. Thomas H. Bevan. Cutting received January 12, 1915.

**39709. DURIO ZIBETHINUS Murr. Bombacaceæ. Durian.**

From Buitenzorg, Java. Presented by the director, Botanic Garden. Received January 11, 1915.

See S. P. I. Nos. 28082, 34072, and 37103 for previous introductions.

"A very large, handsome, pyramid-shaped tree, native of the Malayan Archipelago and commonly cultivated in the Straits, Burma, Java, etc., for the sake of its celebrated fruit. The latter is produced on the older branches, varies somewhat from round to oval in shape, and usually weighs from 5 to 7 pounds or more. It is armed with thickly set, formidable prickles about one-half inch long; when ripe it becomes slightly yellow and possesses an odor which is intensely offensive to most people, especially on first acquaintance with it. The cream-colored pulp surrounding the seed is the edible portion; this is most highly prized by the Malays and other oriental people, and is also relished by Europeans who acquire a taste for it. Firminger describes it as 'resembling blanchmange, delicious as the finest cream,' while Mr. Russel Wallace considered that 'eating durians is a sensation worth a voyage to the East.' The large seeds may be roasted and eaten like chestnuts. Pounded into flour they are said to be sometimes made into a substance like 'vegetable ivory.' The durian tree thrives in the moist low country of Ceylon up to 2,000 feet elevation and luxuriates in deep alluvial or loamy soil. In Peradeniya Gardens there are magnificent specimens well over 100 feet in height. They usually flower in March or April, and the fruit is ripe in July or August. Durian fruits are variable in size, shape, flavour, and quantity of pulp, according to variety. The trees also vary in productiveness, some varieties being almost barren. Selection and high cultivation should therefore be practiced in order to obtain the best fruits. The tree is readily propagated by seed if sown fresh; the seed is of short vitality and germinates in 7 to 8 days." (*Macmillan, Handbook of Tropical Gardening and Planting, p. 142.*)

**39710. QUERCUS SUBER L. Fagaceæ. Cork oak.**

From Gibraltar, Spain. Procured through Mr. Richard L. Sprague, American consul. Received January 4, 1915.

"Spanish cork oak acorns gathered in the cork woods near Alpandiere and Gaucin station, Province of Malaga, 45 miles north of Gibraltar. These acorns are of fine quality." (*Sprague.*)

See S. P. I. No. 36925 for previous introduction.

**39711. CHENOPodium BONUS-HENRICUS L. Chenopodiaceæ. Good King Henry.**

From Lincoln, Lincolnshire, England. Purchased from Pennell & Sons. Received January 2, 1915.

For experimental use as greens; not for distribution.